

Since 1896

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Menu di Cena

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Appetizer

Meatballs	\$17
Ground Beef, Pork, Veal, Seasoned Breadcrumbs	
Baked Clams	\$18
Little Neck, Seasoned Breadcrumb Stuffing	
Roasted Red Peppers & Mozzarella	\$17
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Mozzarella	
Fritto Misto	\$23
Fried, Calamari, Shrimp, Cod, Zucchini Lemon Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$17
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$18
Crab, Shrimp, Parmesan and Mozzarella	
Mushroom Arancini	\$17
Button Mushrooms, Mozzarella Cheese, Garlic Aioli	

Salad

House Salad	\$16
Green Leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$26
Calamari, Crab, Lobster, Shrimp, Lemon Citronette, Micro Diced Bell Peppers	
Caesar Salad	\$17
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$16
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan, House Vinaigrette	
Frisee with Burratta	\$18
Citrus Fruits, Roasted Fennel, Balsamic, Basil	
Heirloom Caprese	\$16
Organic Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction	

Pasta

Salsa alla Marinara	\$19	Orecchiette	\$26
San Marzano Tomato Sauce, Basil Choice: Linguini, Spaghetti, Penne, Rigatoni, Fusilli, Angel Hair, Tagliatelle, Bucatini		Hot & Sweet Sausage, Broccoli Rabe Choice: Arrabiatta Sauce, Olive Oil & Garlic	
Rigatoni Bolognese	\$26	Fiocchi	\$26
Ground Beef and Veal, San Marzano Tomatoes, Herbs		Beggar Purse Ravioli, Ricotta and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Penne alla Vodka	\$26	Linguini and Clams	\$28
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Little Neck Clams, Garlic, White Wine, Parsley	
Cavatappi with Sausage Ragu	\$26	Spaghetti Aglio Olio	\$19
Ground Sausage, San Marzano Tomato Sauce, Fresh Herbs		Garlic, Olive Oil, Red Pepper Flake, Parsley	
Crab and Zucchini Risotto	\$28	Bucatini All' Amatriciana	\$26
Dungeness Crab, Sauteed Zucchini, Arborio Rice, Lemon Zest, Squash Blossoms		San Marzano Tomato Sauce, Red Pepper Flake, Bacon, Pecorino Romano Cheese	
		Fusilli Carbonara	\$26
		Pancetta, Egg, Black Pepper, Pecorino Romano	

Entree

<p>Lemon Chicken \$28 Half Chicken, Quartered, Bone-In, Charcoal Broiled, Uncle Vincent's Famous Lemon Sauce</p> <p>Chicken Scarpariello \$34 Bone-In, Hot & Sweet Sausage, Hot Cherry Peppers, Bell Peppers, White Wine Sauce</p>	<p>Chicken Milanese \$28 Boneless Skinless Breast Tenderized Thin, Breaded and Fried, Arugula Salad, Cherry Tomatoes, Red Onion, Shaved Parmesan Cheese</p>
	
<p>Double Cut Pork Chop \$40 Niman Ranch Pork, Pan Seared, Hot and Sweet Cherry Peppers, Garlic, Butter & White Wine Reduction</p> <p>Veal Scaloppini \$35 Tenderloin Medallions, Pan Seared, Sauce Choice: <u>Picatta</u>- Lemon, Butter, Capers, White Wine Reduction <u>Marsala</u>- Cremini Mushrooms, Marsala Wine Reduction</p>	<p>Bone-In Veal Parmesan \$50 16oz. Veal Chop, Tenderized Thin, Breaded and Fried, Marinara Sauce, Fresh Mozzarella, Fresh Shaved Parmesan</p> <p>Rack of Lamb \$48 Seared Colorado Rack of Lamb, Roasted Potatoes, Roseary Balsamic Demi Glace</p> <p>Sausage & Peppers \$28 Grilled, Hot and Sweet Sausage, Bell Peppers, Onion</p>



40 oz. Porterhouse	\$135
Cast Iron Skillet Seared, Fresh Oregano, Fresh Rosemary, Whole Garlic Clove, Plugra Butter	
	
Three Cheese Potato Croquettes	



<p>Lobster Fra Diavolo \$41 Lobster Tail, San Marzano Tomato Sauce, Red Pepper Flake, Garlic, Oregano, Linguini Pasta</p> <p>Tuscan Shrimp & Scallops \$38 Sun Dried Tomatoes, Spinach, White Wine Beurre Blanc, Pappardelle Pasta</p> <p>Eggplant Parmesan \$25 Breaded, Marinara, Parmesan, Mozzarella</p>	<p>Shrimp Scampi \$38 Sauteed Jumbo Shrimp, Lemon, Butter, Garlic, White Wine, Angel Hair Pasta</p> <p>Dover Sole \$30 Pan Seared Fillet of Sole, White Beans, Spinach, Lemon Olive Relish</p>
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Contorni

Three Cheese Potato Croquettes	\$12
Mashed Potatoes, Pecorino, Parmesan, Mozzarella Seasoned Italian Breadcrumbs	
Grilled Vegetables	\$12
Eggplant, Endive, Fennel, Zucchini, Asparagus, Olive Oil	
Peas and Prosciutto	\$12
Baby Peas, Prosciutto Cotto, White Onion, Olive Oil	
Sauteed Vegetables	\$10
Choice: Broccoli Rabe, Fingerling Potatoes, Asparagus, Spinach, Zucchini	

Sunday & Monday Specialties

<u>Sunday Night Only</u>
Chef Mike's Sunday Gravy
Slow Braised All Day with Marinara: Short Rib, Pork Leg, Pork Braciole, Meatballs, Hot & Sweet Sausage, Rigatoni Pasta with Marinara Gravy, House Salad
\$40 per person (Minimum 2 Persons)
<u>Monday Night Only</u>
Fried Chicken
Buttermilk Fried Half Chicken, Mashed Potatoes
\$30